Yiqun Huang

List of Publications by Year in descending order

47 papers	1,953 citations	279798 23 h-index	254184 43 g-index
47 all docs	47 docs citations	47 times ranked	2005 citing authors

#	Article	IF	Citations
1	Analysis of trace methylene blue in fish muscles using ultra-sensitive surface-enhanced Raman spectroscopy. Food Control, 2016, 65, 99-105.	5.5	145
2	Applications of Artificial Neural Networks (ANNs) in Food Science. Critical Reviews in Food Science and Nutrition, 2007, 47, 113-126.	10.3	141
3	Rapid analysis of malachite green and leucomalachite green in fish muscles with surface-enhanced resonance Raman scattering. Food Chemistry, 2015, 169, 80-84.	8.2	128
4	Analyses of enrofloxacin, furazolidone and malachite green in fish products with surface-enhanced Raman spectroscopy. Food Chemistry, 2012, 135, 845-850.	8.2	127
5	Surface-enhanced Raman spectroscopy coupled with gold nanoparticles for rapid detection of phosmet and thiabendazole residues in apples. Food Control, 2016, 68, 229-235.	5.5	124
6	Determination of carbaryl pesticide in Fuji apples using surface-enhanced Raman spectroscopy coupled with multivariate analysis. LWT - Food Science and Technology, 2015, 60, 352-357.	5.2	100
7	Analyses of phosmet residues in apples with surface-enhanced Raman spectroscopy. Food Control, 2014, 37, 153-157.	5.5	96
8	Formation of advanced glycation endproducts in ground beef under pasteurisation conditions. Food Chemistry, 2015, 172, 802-807.	8.2	96
9	Determination of chloramphenicol and crystal violet with surface enhanced Raman spectroscopy. Sensing and Instrumentation for Food Quality and Safety, 2011, 5, 19-24.	1.5	76
10	Formation of free and protein-bound carboxymethyllysine and carboxyethyllysine in meats during commercial sterilization. Meat Science, 2016, 116, 1-7.	5.5	70
11	Gold Nanorods as Surface-Enhanced Raman Spectroscopy Substrates for Rapid and Sensitive Analysis of Allura Red and Sunset Yellow in Beverages. Journal of Agricultural and Food Chemistry, 2018, 66, 2954-2961.	5.2	61
12	Rapid Determination of Ractopamine in Swine Urine Using Surface-Enhanced Raman Spectroscopy. Journal of Agricultural and Food Chemistry, 2011, 59, 10023-10027.	5.2	58
13	Detection of Sodium Chloride in Cured Salmon Roe by SWâˆ’NIR Spectroscopy. Journal of Agricultural and Food Chemistry, 2001, 49, 4161-4167.	5.2	57
14	Rapid and sensitive surfaceâ€enhanced Raman spectroscopy (SERS) method combined with gold nanoparticles for determination of paraquat in apple juice. Journal of the Science of Food and Agriculture, 2018, 98, 3892-3898.	3.5	50
15	A novel approach to determine leucomalachite green and malachite green in fish fillets with surfaceâ€enhanced Raman spectroscopy (SERS) and multivariate analyses. Journal of Raman Spectroscopy, 2012, 43, 1208-1213.	2.5	47
16	Trace analysis of organic compounds in foods with surfaceâ€enhanced Raman spectroscopy: Methodology, progress, and challenges. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 622-642.	11.7	42
17	Formation of protein-bound N-carboxymethyllysine and N-carboxyethyllysine in ground pork during commercial sterilization as affected by the type and concentration of sugars. Food Chemistry, 2021, 336, 127706.	8.2	36
18	Application of surface enhanced Raman spectroscopy for analyses of restricted sulfa drugs. Sensing and Instrumentation for Food Quality and Safety, 2011, 5, 91-96.	1.5	35

#	Article	IF	Citations
19	Combination effects of salts and cold storage on the formation of protein-bound N-(carboxymethyl)lysine and N-(carboxyethyl)lysine in raw and subsequently commercially sterilized ground pork. Food Chemistry, 2018, 264, 455-461.	8.2	34
20	Detection of Triphenylmethane Drugs in Fish Muscle by Surface-Enhanced Raman Spectroscopy Coupled with Au-Ag Core-Shell Nanoparticles. Journal of Nanomaterials, 2014, 2014, 1-8.	2.7	31
21	Detection of Prohibited Fish Drugs Using Silver Nanowires as Substrate for Surface-Enhanced Raman Scattering. Nanomaterials, 2016, 6, 175.	4.1	29
22	Rapid Analysis of Multiple Sudan Dyes in Chili Flakes Using Surface-Enhanced Raman Spectroscopy Coupled with Auâ€“Ag Core-Shell Nanospheres. Food Analytical Methods, 2017, 10, 565-574.	2.6	28
23	Determination of Tertâ€Butylhydroquinone in Vegetable Oils Using Surfaceâ€Enhanced Raman Spectroscopy. Journal of Food Science, 2014, 79, T1225-30.	3.1	26
24	Selective recognition and determination of malachite green in fish muscles via surface-enhanced Raman scattering coupled with molecularly imprinted polymers. Food Control, 2021, 130, 108367.	5.5	26
25	Analyses of Trace Crystal Violet and Leucocrystal Violet with Gold Nanospheres and Commercial Gold Nanosubstrates for Surface-Enhanced Raman Spectroscopy. Food Analytical Methods, 2014, 7, 2107-2112.	2.6	23
26	Effects of acetic acid, ethanol, and sodium chloride on the formation of NÎµ-carboxymethyllysine, NÎµ-carboxyethyllysine and their precursors in commercially sterilized pork. Journal of Food Measurement and Characterization, 2021, 15, 5337-5344.	3.2	22
27	Magnetic Fe₃O₄/Ag Hybrid Nanoparticles as Surface-Enhanced Raman Scattering Substrate for Trace Analysis of Furazolidone in Fish Feeds. Journal of Nanomaterials, 2014, 2014, 1-8.	2.7	21
28	Effects of Freshness on the Cook Loss and Shrinkage of Grass Carp (Ctenopharyngodon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 387 T 2297-2306.	3.0	19
29	Formation of N Îµ -carboxymethyllysine and N Îµ -carboxyethyllysine in ground beef during heating as affected by fat, nitrite and erythorbate. Journal of Food Measurement and Characterization, 2017, 11, 320-328.	3.2	19
30	Rapid assessment of the quality of deep frying oils used by street vendors with Fourier transform infrared spectroscopy. Journal of Food Measurement and Characterization, 2014, 8, 336-342.	3.2	17
31	Au-Ag Core-Shell Nanospheres for Surface-Enhanced Raman Scattering Detection of Sudan I and Sudan II in Chili Powder. Journal of Nanomaterials, 2015, 2015, 1-8.	2.7	17
32	Rapid Detection of Flusilazole in Pears with Au@Ag Nanoparticles for Surface-Enhanced Raman Scattering. Nanomaterials, 2018, 8, 94.	4.1	17
33	Rapid analysis of herbicide diquat in apple juice with surface enhanced Raman spectroscopy: Effects of particle size and the ratio of gold to silver with gold and gold-silver core-shell bimetallic nanoparticles as substrates. LWT - Food Science and Technology, 2019, 116, 108547.	5.2	17
34	Effects of powdered activated carbon, diatomaceous earth and Î²-cyclodextrin treatments on the clarity and volatile compounds of tilapia (Oreochromis niloticus) skin gelatin. Journal of Food Measurement and Characterization, 2017, 11, 894-901.	3.2	15
35	Rapid Determination of Thiram Residues in Fruit Juice by surface-enhanced Raman Scattering Coupled with a Gold@Silver nanoparticle-graphene Oxide Composite. Analytical Letters, 2020, 53, 1003-1018.	1.8	15
36	Dynamic Viscoelastic Properties of Tilapia (Oreochromis niloticus) Skin Gelatin. Journal of Aquatic Food Product Technology, 2016, 25, 854-863.	1.4	14

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37	Stability of carotenoids and carotenoid esters in pumpkin (Cucurbita maxima) slices during hot air drying. Food Chemistry, 2022, 367, 130710.	8.2	14
38	Phenolics and ascorbic acid in pumpkin (Cucurbita maxima) slices: effects of hot air drying and degradation kinetics. Journal of Food Measurement and Characterization, 2021, 15, 247-255.	3.2	12
39	Cryoprotective effects of silver carp muscle hydrolysate on frozen dough subjected to multiple freezeâ€“thaw cycles and their underlying mechanisms. Journal of Food Measurement and Characterization, 2021, 15, 5507-5514.	3.2	9
40	Use of Surface-enhanced Raman Spectroscopy for the Test of Residuals of Prohibited and Restricted Drugs in Fish Muscle. Acta Chimica Sinica, 2013, 71, 221.	1.4	8
41	Detection of thiram on fruit surfaces and in juices with minimum sample pretreatment via a bendable and reusable substrate for surfaceâ€enhanced Raman scattering. Journal of the Science of Food and Agriculture, 2022, 102, 6211-6219.	3.5	8
42	Effects of sodium chloride and cold storage on the amounts of glyoxal, methylglyoxal in raw and cooked white meat of grass carp (Ctenopharyngodon idellus). Journal of Food Measurement and Characterization, 2021, 15, 5599-5606.	3.2	5
43	Cryoprotective effect of low molecular weight collagen peptides on myofibrillar protein stability and gel properties of frozen silver carp surimi. Journal of Food Measurement and Characterization, 2022, 16, 2527-2535.	3.2	5
44	Revealing a key inhibitory mechanism of 2â€aminoâ€3,8â€dimethylimidazo[4,5â€f] quinoxaline via trapping of methylglyoxal. Journal of Food Science, 2020, 85, 2090-2097.	3.1	4
45	Effects of aggregating agents on the analysis of histamine in squid muscle via surface-enhanced Raman scattering. Journal of Food Measurement and Characterization, 2021, 15, 4552-4560.	3.2	3
46	Textural properties of firm tofu as affected by calcium coagulants. Journal of Food Measurement and Characterization, 2021, 15, 4508-4516.	3.2	3
47	Protein degradation and aggregation in silver carp (Hypophthalmichthys molitrix) muscle during hot air drying. LWT - Food Science and Technology, 2022, 163, 113540.	5.2	3